Amendments to the Claims

This listing of claims will replace all prior versions, and listings of claims in the application.

Claim 1. (Currently amended) A method of manufacturing an albumin enriched fraction having a reduced prekallikrein activator (PKA) content comprising the steps of:

- (a) reconstitution of paste V (Cohn fractionation) to form a first fraction;
- (b) performing a concentration step of concentrating the first fraction obtained in step (a)[[,]] to obtain a concentrated fraction;
- (c) heating pasteurizing the concentrated fraction obtained in step (b) in at a range of from 50 °C to 70 °C to obtain a pasteurized fraction; for a sufficient time to pasteurise the fraction, and
- (d) optionally filling vials with of the obtained pasteurized fraction for use; and

 (e) incubating the vials for 10 days at 30 °C to 32 °C or for four weeks at 20 °C to

 25 °C to obtain an albumin enriched fraction having a reduced PKA content.

Claim 2. The method of claim 1, wherein after filling a second pasteurisation pasteurization step is performed after the vials are filled.

Claim 3. (Canceled)

Claim 4. (Canceled)

Claim 5. (Currently amended) The method of any one of the claims claim 1, to 4 wherein the pasteurisation pasteurization is performed for a time period of from at least 9 h nine hours at a temperature of 58 °C to 65 °C.

Claim 6. (Currently amended) An albumin containing enriched fraction having a reduced prekallikrein activator (PKA) content obtained by the method of claim 1 obtainable according to the method of at least one of the claims 1 to 5.

Claim 7. (Currently amended) The albumin enriched fraction of claim 6, wherein the having a PKA content of is less than 12 IU/ml, preferably 10 IU/ml, wherein the PKA is determined according to European Pharmacopeia, Fourth Edition.

Claim 8. (New) The albumin enriched fraction of claim 7, wherein the PKA content is less than 10 IU/ml.

Claim 9. (New) The method of claim 2, wherein the second pasteurization step is performed for a time period of at least nine hours at a temperature of 58 °C to 65 °C.

Claim 10. (New) The method of claim 1, wherein pasteurization is performed for a time period of at least 5 hours.

Claim 11. (New) The method of claim 10, wherein pasteurization is performed for a time period of at least 10 hours.